



Welcome to COLD TOWN HOUSE...

THE ULTIMATE PARTY VENUE AND MICROBREWERY SITUATED ACROSS THREE FLOORS IN THE HEART OF EDINBURGH'S GRASSMARKET.

We take pride in every event we host, with a range of function hire options from networking, parties, festivals and weddings to work nights out – we can guarantee we are the venue for you!

With a total capacity of 320 guests, each of our three floors offer a unique experience to help your event stand out from the crowd.

So step inside, and enjoy a whole new experience for your next event at Cold Town House.



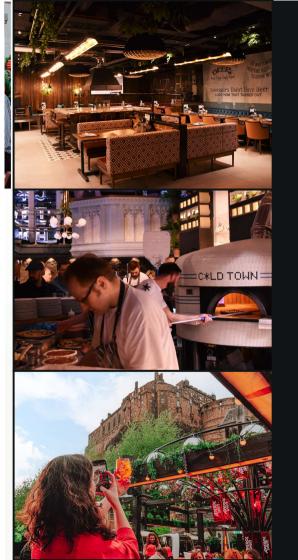




OUR SPACES

COLD TOWN HOUSE IS AVAILABLE FOR FULL OR PART VENUE HIRE. WE HAVE A SPACE FOR EVERY OCCASION!

ROOMS	Seated Capacity	Standing Capacity
BREWHOUSE	105	150
PIZZA & PROSECCO BAR	70	90
ROOF TERRACE	50	80
FULL VENUE TAKEOVER		320



LIVE BAR & TAPROOM

Our Live Bar & Taproom on the ground floor offers a relaxed, order-at-the-bar setup. It's the perfect space for an informal party! With a large fire pit in the centre of the room and a stage ideal for live entertainment, this is the place to get the party started!

BREWERY & PIZZA FLOOR

Next is our Brewery & Pizza Bar, situated on the first floor with lift access. Here, you can watch artisan Neapolitan pizzas come together by our expert Pizzaiolos before being stone-fired in our custom-built oven. We offer a fantastic dining experience in the heart of our brewery. This space is perfect for a more sit-down dining atmosphere. There's also a pulpit area for DJs if you're planning to book entertainment on this floor.

ROOF TERRACE

Finally, on the third floor is our roof top terrace. Enjoy the spirit of Après ski and the best view of Edinburgh Castle to be found off the esplanade. Grab a fluffy blanket, a Gondola seat, and order your drams from a vintage Citroen van to take in the stunning views. Our rooftop is the jewel in our crown and a must-visit spot on the Grassmarket.

MINIMUM SPENDS

SEMI PRIVATE HIRE

Semi-private hire on our Brewery & Pizza floor for groups up to 50 starts from £750.

PRIVATE HIRE

Private hire throughout the rest of the venue starts from £1,000.

FULL VENUE HIRE

If you are interested in enquiring about full venue take over, please email us reservations@coldtownhouse.co.uk

All spaces are available to book from 9am - 12midnight.

MEDIA ENQUIRIES

Cold Town House has been used for many press visits, filming locations and photography shoots. If you are interested in hiring the space for a media visit, please contact Hannah McConnachie, Sales & Marketing Manager hannah.mcconnachie@signaturepubs.co.uk







MENU OPTIONS

WE CAN CATER FOR ANY STYLE OF EVENT, FROM GRAZING, TO CANAPÉS TO A SEATED MEAL...

GRAZING MENU

from £25pp (negotiable)

CANAPÉS MENU

Five canapés for £20pp

SET MENU

2 courses for £27.50, 3 courses for £32.50 (excludes the festive period.)

DRINKS PACKAGES

Get the party started with our drinks packages! The perfect way to get liquid on lips from the very start of your event.

Choose from a variety of our drinks packages, or we can create a bespoke menu on the day for your guests to choose from. Your Sales Executive will be able to take you through the full options seamlessly. Please note all drinks packages need to be pre-paid.



GRAZING

All grazing items are COMPLEMENTED by a small selection of pizzas. 4 options for £25pp / 5 options for £27.50pp / 6 options for £30pp

SMALL PLATES

HALLOUMI FRIES v/ngc

Charred jalapeño mayo

CAJUN CORN RIBS v/vg/ngc

Cajun butter, dessicated coconut, spring onion

STICKY JACK CHICKEN BITES

Jack Daniels Honey BBQ glaze

MINI CAJUN CHICKEN SKEWERS

Red pepper, minted yoghurt

DEEP FRIED DOUGHBALLS

Nduja, basil oil

CARROT, LEEK & PARSNIP CROQUETTES v/ve/nec

Chimichurri

PARMESAN CRUSTED HADDOCK BITES

Lobster tartare, lemon

TRIPLE CHOCOLATE

Crushed honeycomb, chocolate sauce

CHURROS V

Cinnamon sugar, salted caramel sauce

PIZZAS

MORNINGSIDE v/ngc*

Tomato sugo, Fior di Latte cheese, fresh basil, EVOO (oil)

STOCKBRIDGE nec*

Tomato sugo, aubergine, oven roasted peppers, courgette, chilli oil

NEWHAVEN ngc*

Tomato sugo, Fior di Latte cheese, Proscuitto Cotto (Italian cooked ham), ovster mushroom

- v VEGETARIAN vg VEGAN ngc NON GLUTEN CONTAINING
- * DISH CAN BE MODIFIED FOR RESPECTIVE DIETS
 (ie ngc* = these dishes can be made non gluten containing. Please note that they have been made in an environment that does contain gluten ingredients.)

All of our food and drink is prepared in a kitchen where cross contamination may occur and our menu DOES NOT include all ingredients. Our kitchen uses FINE FLOUR, so please alert us to any severe WHEAT ALLERGIES so we can advise appropriately.

Full allergen information is available upon request. IF YOU HAVE A QUESTION, FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE PLACING YOUR ORDER and we will be happy to assist.







SET MENU

For parties of 30+ guests - 2 Courses £27.50pp / 3 Courses £32.50pp For parties of 50+ guests please choose 2 options from the STARTERS, MAINS and/or DESSERTS to offer your group.

STARTERS

CAJUN CORN RIBS v/vg/ngc

Cajun butter, dessicated coconut, spring onion

STICKY JACK CHICKEN BITES

Jack Daniels Honey BBQ glaze

BREADED HAGGIS BONBONS

Peppercorn sauce

SPICED POTATO & COCONUT SOUP

Whipped butter & bread vg/ngc*

MAINS

DOUBLE BACON CHEESEBURGER ngc*

Double beef patty, smoked streaky bacon, melted cheddar, baby gem, burger sauce

NAE BULL PLANT BASED BURGER V/VE

Moving Mountains plant burger, vegan cheese, vegan mayo, Portobello mushroom, vegan bun

HALLOUMI ROASTED VEG SALAD v/ngc

Grilled vegetarian halloumi, mixed leaf, oven roasted vegetables, vegan

FLAME GRILLED STEAK FRITES nec*

pesto, balsamic glaze

Scottish Borders 8oz sirloin, skin on fries, rocket & Parmesan salad, peppercorn sauce (£12 supp.)

DESSERTS



CHURROS V

Cinnamon sugar, salted caramel sauce

TRIPLE CHOCOLATE BROWNIE v

S. Luca's raspberry ripple ice cream, crushed honeycomb, chocolate sauce

STICKY TOFFEE PUDDING V

Traditional sticky toffee pudding, caramel sauce + vanilla ice cream

LUCA'S ICE CREAM & SORBETS v/vg*

Vanilla ice cream unless specified. Choose 3 Scoops from the below: ICE CREAMS: Vanilla, Chocolate, Strawberry. SORBETS: Fruits of the Forest, Passionfruit, Pineapple

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SAMPLE MENUS

Current menus available on request.

FAQS

HOW DO I MAKE AN ENQUIRY?

Please email **reservations@coldtownhouse.co.uk** and our Cold Town House Sales Executive will get back to you within 48 hours.

DO YOU CHARGE A ROOM HIRE FEE?

No, we do not charge a room hire fee for our private spaces but we do require a deposit to be paid to confirm a booking and there is also often a minimum spend.

HOW MUCH IS THE DEPOSIT?

When a minimum spend is above £1,000, the deposit is £1,000. When the minimum spend is below this we require a deposit of £10 per person. This deposit is redeemed off your total bill on the day of your event.

HOW IS THE MINIMUM SPEND CALCULATED?

The minimum spend includes the sale of all food and beverage from all members of your party and does not have to be a single bill.

IS THERE A SERVICE CHARGE?

A discretionary service charge of 10% will be added to your final bill.

FAQS

WHAT ABOUT ENTERTAINMENT?

Entertainment is not included in a minimum spend. However, we can easily provide any entertainment required - DJs, live performers, magicians, cabaret, dancers, you name it! Please note for private hire you will have access to screens, microphones and our sound system also.

CAN WE BRING OUR OWN DECORATIONS?

Yes, you can bring your own balloons, flower arrangements, decorations etc.

DO I NEED TO PRE-ORDER FOOD & DRINK?

Yes, we require a full food pre-order 2 weeks in advance of the event, including any dietary requirements. If you would like to preorder drinks for arrival or would like large quantities of wines, etc, for your event a preorder is also required to ensure we have adequate stock levels.

WHAT IS YOUR CANCELLATION POLICY?

Should you wish to cancel your booking you can receive a full refund of your deposit up until a week before the event. Should you cancel after this time your deposit will not be refunded.

